

NO.1 RESERVE

Each year, a limited amount of our No.1 Cuvée is set aside for long-term ageing on lees and released after several years – giving it the title “Reserve”.

This release of the No.1 Reserve is limited to 1000 bottles, each of which have been individually hand numbered and hand labelled.

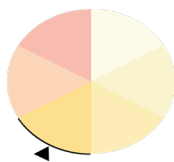
BOUQUET

An alluring and seductive bouquet with its distinct signature butter brioche autolysis, baked peach and apple with the hint of a spring orchard.

PALATE

The palate is seamless with focused fruit-yeast balance providing elegance and style. The extended lees ageing provides richness with complex biscuity notes. Well-balanced, delicate and fresh with a lengthy finish.

LOOK



Deep Yellow

SPECIFICATIONS

| | |
|-----------------|---------------------------------|
| COMPOSITION: | 98% Chardonnay 2% Pinot Noir |
| VINTAGE: | Non-Vintage |
| WINEMAKER: | Daniel Le Brun |
| ALCOHOL: | 12.5% |
| RESIDUAL SUGAR: | 5 g/L |
| TOTAL ACIDITY: | 6.7g/L |
| PH: | 3.2 |
| TIME ON LEES: | 7 years+ |
| DISGORGED: | June 2021 |
| CELLARING: | 5-10 years |

